

RECIPE

# Nutella + Cocoa Date & Pecan Breakfast Buns

Easy

50 min



## INGREDIENTS for

**4 portions**

1 x 320g ready rolled puff pastry

100g chopped dates

1 tbsp water

40g pecans, roughly chopped

60g Nutella® + Cocoa - 1 heaped tsp of Nutella® (15g) per portion (2 buns = 1 portion)

**To serve:**

2 clementines per portion

50g fat free fromage frais per portion

**To prepare this delicious recipe, 15g of Nutella®**

**per person is enough to enjoy!**



## STEPS

- 1 Preheat the oven to 350c/fan 180f.
- 2 Line a baking sheet with a piece of parchment paper.
- 3 Unroll the pastry onto the lined baking sheet.
- 4 Place the dates in a food processor with the water and process until a smooth paste.
- 5 Using a spatula spread the date paste all over the surface of the pastry, leaving a 2cm border on all sides of the puff pastry.
- 6 Sprinkle evenly with half of the pecans.
- 7 Starting with the shortest edge closest to you, tightly roll the pastry up and away from you, encasing the filling. Trim 1 cm slice from each end and discard.
- 8 With a large knife slice the roll in to 8 equal pieces and place cut side up spaced apart on the baking sheet.
- 9 Bake the buns for 18-20 minutes until golden brown and crisp, remove from the oven and leave to cool on a wire rack.
- 10 When cool drizzle the top of each bun with the Nutella<sup>®</sup> +cocoa, sprinkle the remaining pecans and serve with clementine's and fat free fromage frais.

**Share the recipe with the hashtag  
#nutellarecipe**